



Food Facility Inspection Report

Philadelphia Dept of Health/Office of Food Protection 555 S. 43rd St., www.phila.gov/health/foodprotection/foodsafetyreports.html		No. of Risk Factor/Intervention Violations		Date	01/16/2019
		No. of Repeat Risk Factor/Intervention Violations		Time In	10:55 AM
		Number of Corrections	1	Time Out	01:45 PM
Food Facility Chipotle Mexican Grill	Address 3925 WALNUT ST 19104	Telephone (215) 222-0632	Establishment Type Restaurant: Eat-In	District 3	Sub 1
Licensee Chipotle Mexican Grill of Colorado, LLC	Corporate Officer Steve Ellis		Purpose of Inspection Reinspection	Inspection Type Reinspection	

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Beef / Hot-Hold Unit	165.0 ° F	Chicken / Hot-Hold Unit	149.0 ° F	Chicken / Walk-In Cooler	34.0 ° F
Corn / Cold-Hold Unit	36.0 ° F	Guacamole / Cold-Hold Unit	39.0 ° F	Salad / Cold-Hold Unit	39.0 ° F
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	
/		/		/	

Food Disposal

Food Types	Volume	Unit	Pounds
OBSERVATIONS AND CORRECTIVE ACTIONS			

Item Number	Violations cited in this report must be corrected within the time frames below.
35	Violation of Code: [46.282] Working bulk food ingredient storage containers are not labeled with the common name of the food. New Violation.
36	Violation of Code: [46.981(k)(1)] Visible physical evidence of rodent / insect activity observed in the food prep/ warewashing area. Roaches (nymphs, white roach observed, small to large size roaches observed) observed in food prep area/warewashing area. Drain flies observed throughout establishment; rear prep area, front dining area, warewashing area. Food prep is conducted and food contact surfaces are stored in this area.
45	Potential rodent harborage areas inside the food facility observed under the warewashing sink area due to loose fitting steel wool used to caulk pipe, roaches observed coming from metal beam (located on top of base coving) under three compartment sink. New Violation.
53	Violation of Code: [46.672] Cutting boards observed with deep scratches and scoring not allowing for effective cleaning and sanitizing. Repeat Violation.
Remarks	

Summary Statements	Due to imminent health hazards observed during this inspection, the establishment has been issued a Cease Operations Order and must discontinue food operations immediately. The establishment cannot operate for a minimum of 48 hours. The establishment cannot operate until the required fee is paid and the establishment is approved by the Department to resume operations. Please contact the Sanitarian at the phone number listed below for a re-inspection once the violations have been corrected and the fee has been paid.
You are required under Section 6-502 of the Philadelphia Health Code to correct the violations listed as noted above. Your failure to correct these violations may result in the revocation of your health license and other legal action. Reinstatement of a revoked health license will require payment of another license fee. An appeal to these orders may be made to the Board of License and Inspection Review, Municipal Services Building, 1401 JFK Boulevard Philadelphia, PA 19102-1617	

Person in Charge (Signature) Tiffany Rowe ServSafe Exp 1/2022	Date: 01/16/2018
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Inspector (Signature) Ashley Kornegay (215) 685-7541	Date: 01/16/2019
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FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

IN=in compliance OUT=not in compliance N/O=not observed N/A=not applicable COS=corrected on-site during inspection R=repeat violation

Compliance Status			COS	R	Compliance Status	COS	R			
Demonstration of Knowledge										
1	IN	Certification by accredited program, compliance with Code, or correct responses			16	IN	Proper cooking time & temperature			
Employee Health										
2	IN	Management awareness; policy present			17	IN	Proper reheating procedures for hot holding			
3	IN	Proper use of reporting; restriction & exclusion			18	IN	Proper cooling time & temperature			
Good Hygienic Practices										
4	IN	Proper eating, tasting, drinking, or tobacco use			19	IN	Proper hot holding temperature			
5	IN	No discharge from eyes, nose, and mouth			20	IN	Proper cold holding temperature			
Preventing Contamination by Hazards										
6	IN	Hands clean & properly washed			21	IN	Proper date marking & disposition			
7	IN	No bare hand contact with RTE foods or approved alternate method properly followed			22	IN	Time as a public health control; procedures & record			
8	IN	Adequate handwashing facilities supplied & accessible			Consumer Advisory					
Approved Source										
9	IN	Food obtained from approved source			23	IN	Consumer advisory provided for raw or undercooked foods			
10	IN	Food received at proper temperature			Highly Susceptible Population					
11	IN	Food in good condition, safe, & unadulterated			24	IN	Pasteurized foods used; prohibited foods not offered			
12	IN	Required records available: shellstock tags, parasite destruction			Chemical					
Protection From Contamination										
13	IN	Food separated & protected			25	IN	Food additives: approved & properly used			
14	IN	Food-contact surfaces: cleaned & sanitized			26	IN	Toxic substances properly identified, stored & used			
15	IN	Proper disposition of returned, previously served, reconditioned, & unsafe food			Conformance with Approved Procedure					
GOOD RETAIL PRACTICES										
Good Retail Practices are preventative measures to control the addition of pathogens, chemicals, and physical objects into foods.										
Compliance Status			COS	R	Compliance Status	COS	R			
Safe Food and Water										
28	IN	Pasteurized eggs used where required			Proper Use of Utensils					
29	IN	Water & ice from approved source			42	IN	Utensils, equipment & linens: properly stored, dried & handled			
30	IN	Variance obtained for specialized processing methods			43	IN	Single-use & single-service articles: properly stored & used			
Food Temperature Control										
31	IN	Proper cooling methods used; adequate equipment for temperature control			44	IN	Gloves used properly			
32	IN	Plant food properly cooked for hot holding			Utensils, Equipment and Vending					
33	IN	Approved thawing methods used			45	OUT	Food & non-food contact surfaces cleanable, properly designed, constructed, & used			
34	IN	Thermometer provided & accurate			46	IN	Warewashing facilities: installed, maintained, & used; test strips			
Food Identification										
35	OUT	Food properly labeled; original container			47	IN	Non-food contact surfaces clean			
Prevention of Food Contamination										
36	OUT	Insects, rodents & animals not present; no unauthorized persons			Physical Facilities					
37	IN	Contamination prevented during food preparation, storage & display			48	IN	Hot & cold water available; adequate pressure			
38	IN	Personal cleanliness			49	IN	Plumbing installed; proper backflow devices			
39	IN	Wiping cloths: properly used & stored			50	IN	Sewage & waste water properly disposed			
40	IN	Washing fruit & vegetables			51	IN	Toilet facilities: properly constructed, supplied, & cleaned			
Proper Use of Utensils										
41	IN	In-use utensils: properly stored			52	IN	Garbage & refuse properly disposed; facilities maintained			
Person in Charge (Signature)										
Name: Tiffany Rowe ServSafe Exp 1/2022										
Date: 01/16/2018										
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Risk factors are improper practices or procedures identified as the most prevalent contributing factors of foodborne illness or injury. Public Health Interventions are control measures to prevent foodborne illness or injury.